



# Springcell Manno

## Other Names

None

## Description

Springcell Manno is a special yeast cell wall preparation easily degradable that directly supplies polysaccharides, the noblest part of the lees. It is designed to meet the demands of the wine industry for round and smooth wines. Polysaccharides combine themselves with the most astringent tannins to attenuate the hardness and bring roundness to the wine. Springcell Manno is particularly rich in naturally occurring mannoproteins released from the yeast cell walls. These polysaccharides finely act on the volume and body sensation usually brought during the ageing on lees. It has applications for: Light wines with poor structure, red wines from tannic and deeply colored cultivars, and any type of wine in addition to fine lees

## Properties

- Lipids 18-22%
- Dry matter >94%
- Proteins 12-18%
- Total Polysaccharides 55-59% among which soluble mannoproteins 25%
- Mineral matters 3-5%
- Solubility 25%

## Directions for use

The addition of Springcell Manno is recommended at the beginning of primary fermentation. Red Wines: 1.67 – 3.32 lbs/1,000 gallons (20-40 g/hl); White Wines: 0.83 – 2.54 lbs / 1,000 gallons. Dissolve Springcell Manno in a minimum amount of water.

\*Caution : the product is not totally soluble.

## Hazard Warning

Eye and hand protection recommended.

## Dosage

1.67 – 2.54lbs / 1,000 gallons (760 – 1150 grams / 1,000 gallons)

## Packaging

500 gram Bag

